Miele

Operating and installation instructions

Refrigerator
K 2204 S-1

To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

GB

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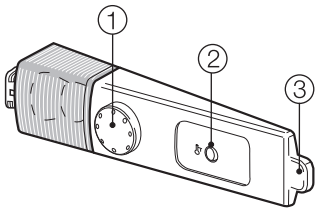
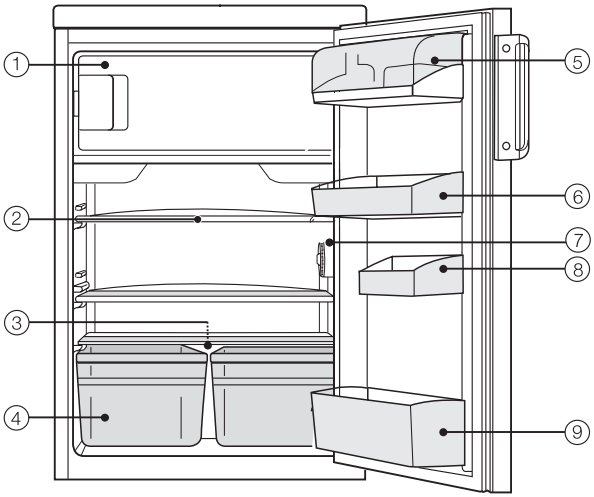
Guide to the appliance



① Temperature selector

② Winter setting switch with indicator light

③ Light contact switch



① Freezer compartment

② Shelf

③ Condensate channel and drain hole

④ Fruit and vegetable containers

⑤ Butter and cheese compartment

⑥ Egg tray

⑦ Interior lighting

⑧ Door shelf

⑨ Bottle shelf

Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Rather than just throwing these materials away, please ensure that they are recycled.

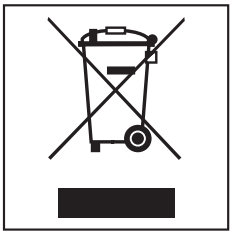
Disposal of your old appliance

Please ensure that the appliance presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person. The plug must be rendered useless and the cable cut off directly behind the appliance to prevent misuse. See the "Warning and Safety" section of this booklet for further details.

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance.

Please dispose of your old appliance at your local community waste collection / recycling centre and not with your household waste.



Take care not to damage the pipework at the back of it before or during transportation to an authorised collection depot.
In this way, refrigerant in the pipework and oil in the compressor will be contained, and will not leak out into the environment.

This appliance complies with all relevant legal safety requirements. Improper use can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the appliance, read the operating instructions carefully before installation and before using for the first time. They contain important notes on the installation, safety, operation and care of the appliance.

Keep these operating instructions in a safe place and pass them on to any future user.

Correct use

This appliance is intended for domestic use only for the cool storage of food and drinks as well as for storing deep frozen food, freezing fresh food and for preparing ice.
Any other usage is not supported by the manufacturer and could be dangerous. The manufacturer cannot be held liable for damage caused by incorrect or improper use of the appliance.

This appliance is not a toy! To avoid the risk of injury, do not allow children to play on or near it, or to play with the controls. Supervise its use by the elderly or infirm.

Technical safety

This appliance contains the coolant Isobutane (R600a), a natural gas which is environmentally friendly. Although it is flammable, it does not damage the ozone layer and does not increase the greenhouse effect. The use of this coolant has, however, led to a slight increase in the noise level of the appliance. In addition to the noise of the compressor, you might be able to hear the coolant flowing around the system. This is unavoidable, but does not have any adverse effect on the performance of the appliance.
Care must be taken during the transportation and setting up of the appliance that no parts of the cooling system are damaged. Leaking coolant can be harmful to the eyes. Leaking coolant can damage the eyes.
In the event of any damage:
- avoid open fires and anything which creates a spark,
- disconnect from the mains,
- air the room in which the appliance is located for several minutes and
- contact the Service Department for advice.

The more coolant there is in an appliance, the larger the room it should be installed in. In the event of a leakage, if the appliance is in a small room, there is the danger of combustible gases building up.
For every 8 g of coolant at least 1 m^3 of room space is required. The amount of coolant in the appliance is stated on the data plate inside the appliance.

Before connecting the appliance to the mains supply, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

Safe operation of the appliance is only assured if it has been installed and connected in accordance with these operating and installation instructions.

This equipment may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment of the installation has been carried out by a suitably qualified engineer.

Installation work, maintenance and repairs may only be carried out by suitably qualified and competent persons in accordance with national and local safety regulations. Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held liable. Ensure current is not supplied to the appliance until after maintenance or repair work has been carried out.

The appliance is only completely isolated from the electricity supply when:

– it has been switched off at the socket and the plug has been withdrawn.

– the mains fuse is withdrawn, or

– the screw-out fuse is removed (in countries where this is applicable).

Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

Use

Never handle frozen food with wet hands. Your hands may freeze to the frozen food. Danger of frost burn.

Do not use any electrical equipment in this appliance, e.g. ice cream makers. Danger of sparking and explosion!

Do not take ice cubes out with your bare hands and never place ice cubes or ice lollies in your mouth straight from the freezer.
The very low temperature of the frozen ice or lollies can cause frost burn to the lips and tongue.

Do not refreeze thawed or partially thawed food.
Defrosted food should be used up as quickly as possible, as food soon loses it nutritional value and goes off.
Defrosted food may only be re-frozen after it has been cooked.

Never store explosive materials in the appliance. Thermostats switching on may produce sparks which could present a fire hazard. Flammable compounds could explode.

If storing alcohol with a high percentage proof, make sure it is tightly closed and stored upright. Danger of explosion.

Do not store cans or bottles containing carbonated drinks or liquids which could freeze in the freezer. The cans or bottles could explode.
Danger of injury and damage to the appliance.

When cooling drinks quickly in the freezer, make sure bottles are not left in for more than one hour, otherwise they could burst. This could result in injury or damage.

Observe the "use by" dates given on food to avoid the risk of food poisoning.
Storage times will depend on several factors, including the freshness and quality of the food as well as the temperature at which it is stored. Follow the instructions given on food manufacturer's packaging on storage conditions required, as well as the "use by" date.

Do not use sharp edged objects to

– remove frost and ice,

– separate frozen foods or remove ice trays.

They will damage the evaporator, causing irreversible damage to the appliance.

Never place electric heaters or candles in the appliance to defrost it. These can damage the plastic parts.

Do not use defrosting sprays or de-icers, as they might contain substances which could damage the plastic parts or which could cause a build-up of gases and pose a danger to health.

Do not use any oils or grease on the door seals, as these will cause the seals to deteriorate and become porous with time.

If storing bottles of oil or food containing high levels of fat or oil in the appliance, take care not to let the fat or oil come into contact with plastic components. They can cause stress cracks to occur in the plastic components.

Do not block the ventilation gaps in the appliance as this would impair the efficiency of the appliance, increase the electricity consumption and could cause damage to the appliance.

The appliance is designed for use within certain climate ranges (ambient temperatures), and should not be used outside this range. The climate range for your appliance is stated on the data plate inside the appliance. Installing it in a room with too low an ambient temperature, e.g. a garage, will lead to the appliance switching off for longer periods so that it cannot maintain the required temperature.

Do not use a steam-cleaning appliance to defrost or clean this appliance. Pressurised steam could reach the electrical components and cause a short circuit.

In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

Disposal of your old appliance

Before disposing of an old appliance, first make the door latch or lock unusable.
This way you will prevent children from accidentally locking themselves in and endangering their lives.

Disconnect the appliance from the mains. Cut off the cable and render any plug unusable.

Be careful not to damage any part of the pipework whilst awaiting disposal, e.g. by

– puncturing the refrigerant channels in the evaporator.

– bending any pipework.

– scratching the surface coating.

Splashes of refrigerant can damage the eyes.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

How to save energy

	Normal energy consumption	Increased energy consumption
Installation site	In a ventilated room.	In an enclosed, unventilated room.
	Protected from direct sunlight.	In direct sunlight.
	Not situated near to a heat source (radiator, oven).	Situated near to a heat source (radiator, oven).
	Where the ambient room temperature is ideal at approx. 20°C.	Where there is a high ambient room temperature.
Temperature setting with a thermostat which is approximate (set in stages).	With a medium setting of 2 to 3.	With a high setting: The lower the temperature in the appliance, the higher the energy consumption.
Temperature setting with a thermostat which is exact to the degree (digital display).	Cellar section 8 to 12°C	On appliances with winter setting, please make sure that the winter setting is switched off when the ambient temperature is warmer than 16 °C.
	Refrigerator section 4 to 5 °C	
	StayFresh zone just above 0 °C	
	Freezer section -18°C	
Use	Only open the door when necessary and for as short a time as possible.	Frequent opening of the door for long periods will cause a loss of coldness.
	Store food in an organised way.	If food is not stored in an organised way, searching for an item will mean the door is open for longer.
	Allow hot food and drinks to cool down before placing them in the appliance.	Placing hot food in the appliance will cause the compressor to run for a long time, as the appliance will have to work harder to lower the temperature.
	Store food covered or packaged.	The evaporation or condensation of liquids will cause a loss of coldness in the refrigerator.
	Place frozen food in the refrigerator to defrost.	
	Do not over-fill the appliance to allow air to circulate.	

	Normal energy consumption	Increased energy consumption
Defrosting	Defrost the freezer when a layer of ice one centimetre thick has built up.	A layer of ice hinders the cold from reaching the frozen food, and causes an increase in energy consumption.

Before using for the first time

- Clean the inside of the appliance and the accessories with warm water and a little washing up liquid, and then dry with a soft cloth.

Important: To ensure correct functioning of the appliance, let it stand for between 1½ and 2 hours after transporting it to its final location before connecting it to the mains.

Switching on

- Turn the temperature selector in a clockwise direction away from "0".

The appliance starts cooling, and the interior light will come on when the door is opened.

The higher the setting, the lower the temperature in the appliance.

Switching off

- Turn the temperature selector in an anti-clockwise direction from "1" back to the "0" position.

The cooling system and the interior light are now switched off.

Switching off for longer periods of time

If the appliance is not going to be used for a longer period of time, e.g. whilst on holiday,

- switch the appliance off,
- switch off at the wall socket and withdraw the plug,
- defrost the freezer compartment,
- clean the appliance out and
- leave the doors ajar to air the appliance.

If, during a long absence, the appliance is switched off but not cleaned out and the doors are left shut, there is a danger of mould and odours building up inside the appliance.

It is very important to set the correct temperature for storing food in the appliance. Micro-organisms will cause food which is not stored at the correct temperature to deteriorate rapidly. Temperature influences the growth rate of these micro-organisms. Reducing the temperature reduces their growth rate.

The temperature in the appliance will rise:

– the more often the door is opened and the longer it is kept open,

– if too much food is stored in it at once,

– the warmer the food is which is being put into it,

– the higher the ambient temperature surrounding the appliance.
The appliance is designed for use in specific ambient temperatures (climate ranges). Do not use in ambient temperatures for which it is not designed.

. . . in the refrigerator section

We recommend a temperature of **4 °C** in the middle of the refrigerator section.

If you wish to check the temperature in the refrigerator section,

■ place a thermometer in a glass of water and then place the glass in the middle of the refrigerator section.

After about 24 hours, the thermometer will show the approximate temperature in the refrigerator section.

Please note the following:

– bathwater and other household thermometers are not very accurate. It is best to use an electronic thermometer.

– Do not measure the temperature of the air in the appliance. The result will not reflect the temperature in the food.

– Try to open the door as little as possible during the measuring period, as warm room air will enter the refrigerator every time the door is opened.

. . . in the freezer compartment

To freeze fresh food and to store frozen food for a long time, a temperature colder than **-18 °C** is required. At this temperature the growth of micro-organisms is generally halted. As soon as the temperature rises above -10 °C, the micro-organisms become active in the food again so that it cannot be kept as long. For this reason, partially defrosted or defrosted food must not be re-frozen. Food may be re-frozen once it has been cooked, as the high temperatures achieved when cooking destroy most micro-organisms.

The correct temperature

Temperature selection

The temperature is set with the temperature selector.

- Turn the temperature selector to a setting between 1 and 7.

The higher the setting, the lower the temperature in the appliance.

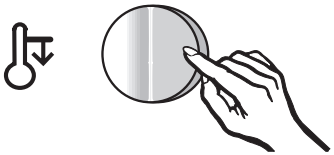
A middle range setting is usually sufficient.

However, if frozen food is to be stored in the **freezer compartment** then a setting of between **4 and 7** is recommended to ensure that the required temperature in the freezer compartment is maintained.

It is also advisable to set the temperature within this range if the door is opened frequently, large quantities of food are stored in the refrigerator section or there is a high ambient temperature.

With **very low ambient temperatures at or below 16 °C** the freezer compartment may not be able to maintain its temperature. The low room temperature may prevent the appliance from running often enough, resulting in frozen food beginning to thaw. The winter setting is designed to prevent this happening.

To activate the winter setting



- Press the switch for the winter setting. The indicator light will come on. The appliance will come on more often, lowering the temperature in the freezer section to the required level.

To deactivate the winter setting

As soon as the **ambient temperature rises above 16 °C** the winter setting should be switched off. The freezer section temperature will be sufficiently controlled by the temperature selector.

- Press the switch for the winter setting. The indicator light will go out and the appliance will continue to operate at normal power.

Different storage zones

Due to the natural circulation of the air in the appliance, there are different temperature zones in the refrigerator. Cold, heavy air sinks to the lowest section of the appliance. Make use of the different zones when placing food in the appliance.

Warmest area

The warmest area is in the top section of the door. Use this for storing butter and cheese.

Coldest area

The coldest area in a refrigerator is directly above the vegetable containers.

Use this for all delicate and highly perishable food, e.g.

– fish, meat, poultry,
– sausage products, ready meals,
– dishes or baked goods containing eggs or cream,
– fresh dough, cake mixtures, pizza or quiche dough,
– soft cheese and other dairy products,
– pre-packed vegetables and other fresh food with a label stating it should be kept at a temperature of approx. 4 °C.

Do not store explosive materials in the appliance or any products containing propellants (e.g. spray cans). Danger of explosion.

If storing alcohol with a high percentage proof, make sure it is tightly closed, and store upright.

If storing bottles of oil or food containing high levels of fat or oil in the appliance, take care not to let the fat or oil come into contact with plastic components. These can cause stress cracks to occur in the plastic components.

Food must not touch the back wall of the appliance, as it may freeze to the back wall.

Food which should not be stored in a refrigerator

Not all food is suitable for storing in the refrigerator. These include:

– Fruit and vegetables which are sensitive to cold, such as bananas, avocado pears, papaya, passion fruit, aubergines/eggplant, peppers/capsicum, tomatoes and cucumbers
– Fruit which is not yet ripe
– Potatoes
– Some hard cheeses, e.g. Parmesan

Storing food correctly

Store food covered or packaged. This will prevent food smells or tastes from affecting other foods, and prevent food from drying out and also any cross-contamination of bacteria. The growth of bacteria, such as salmonella, can be avoided by setting the correct temperature and maintaining good standards of hygiene.

Fruit and vegetables

Fruit and vegetables can be stored loose in the vegetable containers. However, you should bear in mind that some types of vegetables give off a natural gas which speeds up the rate at which food perishes. Some fruit and vegetables react strongly to this gas and should not be stored together.

Examples of fruit which produce a large amount of this natural gas are:

Apples, apricots, pears, nectarines, peaches, plums, avocado pears and figs.

Examples of fruit and vegetables which react strongly to the natural gases given off by other types of fruit and vegetables are:

Kiwis, broccoli, cauliflower, Brussels sprouts, mangos, honeydew melons, apples, apricots, cucumbers, tomatoes, pears, nectarines and peaches.

Unpacked meats and vegetables

Different types of unpacked meats and vegetables must be kept separate. To avoid any microbiological cross-contamination, these foods may only be stored together if they are wrapped.

Protein rich foods

Please note that foods rich in protein deteriorate faster than others.
Shell fish, for example, deteriorates faster than fish, and fish deteriorates faster than meat.

Meat

Meat should be stored loosely covered in suitable containers or packaging. Allowing the surface of the meat to dry slightly helps to prevent the growth of bacteria. To prevent the risk of bacterial cross-contamination meat should not be allowed to come into contact with other foods.

Adjusting the interior fittings

Moving the shelves

The shelves can be adjusted according to the height of the food.

- Pull the shelf forward as far as it will go; then lift it upwards to remove it.
- With the rear barrier facing upwards, place the shelf at the required position.
  The rear barrier must face upwards to prevent food from touching the back of the appliance and freezing to it.

Split shelf

In order to accommodate tall items in the appliance, one of the shelves is divided. The front section can be pushed under the rear section.

- Pull the front half of the glass shelf forwards slightly and then push it carefully under the rear half.

Adjusting the door shelves

- Push the door shelf upwards, then remove it by pulling it forwards.
- Replace the door shelf at the required position. Ensure that it is securely pushed back into position.

Moving the bottle divider

The bottle divider can be moved to the left or right to ensure that bottles are held securely in position when the door is opened and shut.

Using the freezer compartment

Use the freezer compartment to:

– store frozen food,

– make ice cubes and ice cream,

– freeze small quantities of fresh food.

Storing frozen food

When buying frozen food to store in your freezer compartment, check

– that the packaging is not damaged,

– the use by date,

– the temperature at which the frozen food is being stored in the shop. The length of time it can be kept is reduced if it has been stored at a temperature warmer than -18 °C.

■ Buy frozen food once you have finished the rest of your shopping, and wrap it in newspaper or use a cool bag or box to transport it.

■ Store it in the freezer compartment as soon as possible.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Home freezing

Only freeze fresh food which is in a good condition.

Hints on home freezing

– The following types of food **are suitable** for freezing:
Fresh meat, poultry, game, fish, vegetables, herbs, fresh fruit, dairy products, pastry, leftovers, egg yolks, egg whites and a range of pre-cooked meals.

– The following types of food **are not suitable for freezing**:
Grapes, lettuce, radishes, sour cream, mayonnaise, eggs in their shells, onions, whole raw apples and pears.

– To retain colour, taste and vitamin C, vegetables should be blanched after they have been trimmed and washed. To blanch: bring a large saucepan of water to the boil and immerse the vegetables in the fast boiling water for 2-3 minutes, depending on the variety. Remove, and plunge into cold water to cool quickly. Drain and pack ready for freezing.

– Lean meat freezes better than fatty meat, and can be stored for considerably longer.

– To prevent chops, steaks, cutlets or rolled meat from freezing together in solid blocks when packed, separate with a sheet of plastic freezer film.

– Do not season fresh foods or blanched vegetables before freezing. Only season cooked food lightly before freezing but care should be taken as the taste of some spices alters when frozen.
– Do not place hot foods or drinks in the freezer. This causes already frozen food to thaw, and increases the energy consumption considerably. Allow hot food and drinks to cool down before placing them in the freezer.

Packing

■ Freeze food in portions.

Unsuitable packing material
- wrapping paper
- grease-proof paper
- cellophane
- bin bags
- plastic carrier bags

Suitable packing material
- plastic freezer film
- freezer bags
- aluminium foil
- freezer containers

■ Expel as much air as possible from bags etc. before sealing them, to prevent freezer burn on food.

■ Close the packaging tightly with
- rubber bands
- plastic clips
- string or bag ties
- freezer tape.

Freezer bags may also be sealed using home heat-sealing kits.

■ Make a note of the contents and the date of freezing on the packaging.

Before placing food in the freezer compartment

■ When freezing more than 2 kg of fresh food, switch on the winter setting for some time before placing the food in the freezer compartment (see "Winter setting").

Placing food in the freezer compartment

■ Place the food flat on the bottom of the freezer compartment so that it freezes through to the core as quickly as possible.

■ Make sure that the packaging and containers are dry to prevent them sticking together when frozen.

When freezing, make sure that food already frozen does not come into contact with fresh food being frozen as this could cause the frozen food to begin to defrost.

Defrosting

Frozen food can be defrosted in different ways:

– in a microwave oven,
– in an oven using the "Fan" or "Defrost" setting,
– at room temperature,
– in a refrigerator,
– in a steam oven.

Poultry It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosted poultry. Pour it away and wash the container it was in, the sink and your hands. Danger of salmonella poisoning!

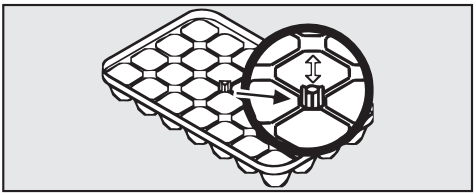
Fruit should be defrosted at room temperature in its packing, or in a covered bowl.

Most vegetables can be cooked while still frozen. Just put straight into boiling water or hot fat. The cooking time is slightly less than that of fresh vegetables.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Ice cubes

(with or without release button depending on model)



- Press down the release button on the ice cube tray and fill the tray with water. Any excess will flow out through the outlet.
- Now pull the release button up to seal the ice cube tray. Place the tray on the bottom of the freezer compartment.
- Once frozen, use a blunt instrument, for example a spoon handle, to remove the ice tray from the freezer compartment.
- Ice cubes can be removed easily from the tray by twisting the tray gently or by holding it under cold running water for a short while.

Cooling drinks

If placing drinks in the freezer compartment to cool them quickly, **make sure bottles are not left for more than one hour** as they could burst.

Defrosting

Refrigerator section

Condensate and frost can build up on the back wall of the refrigerator section whilst it is in use. These are automatically removed and defrosted by the appliance.

The condensate is drained away via a channel and drain hole into an evaporation system at the back of the appliance.

Ensure that the condensate channel and drain hole are kept clean and are never blocked so that condensate can flow away without hindrance.

Freezer compartment

The freezer compartment does not defrost automatically because frozen food must not be allowed to defrost.

In normal use, ice and frost will form on the evaporator. If allowed to accumulate, this will impair the efficiency of the freezer and increase the consumption of electricity.

Do not scrape ice and frost off the evaporator as this can damage it and render the appliance unusable.

The freezer compartment should be defrosted from time to time. It must be defrosted if a layer of ice approx. 5 mm thick has accumulated. It is best to defrost when only very little food or no food at all is left in the freezer compartment.

Before defrosting

- Remove the frozen food from the freezer compartment and place it in another freezer or cool box, or wrap it in several layers of newspaper or cloths,
- and store it in a cool place until the freezer compartment is ready for use again.

To defrost

Carry out the defrosting procedure as quickly as possible if food has not been placed in another freezer. The longer the food is left out at room temperature, the faster it defrosts.

- Switch the appliance off by turning the temperature selector to "0", switching off at the wall socket and removing the plug.
- Open the freezer compartment door.
- Use a sponge or towel to soak up the defrosted water.

To speed up defrosting, a bowl with hot water (not boiling) can be placed in the freezer compartment. Closing the door in this instance will help retain warmth and speed up the defrosting process.

We do not recommend the use of hot air blowers such as hairdryers for defrosting your appliance.

Never place electric heaters or candles in the appliance to defrost it. These can damage the plastic parts.

Do not use defrosting sprays or de-icers, as they could contain substances which could damage the plastic parts and which may cause a build-up of gases and pose a danger to health.

After defrosting

- Clean the appliance, and then dry it thoroughly.
  Do not let water get into the condensate channel and drain hole.
- Insert the plug in the socket and switch the appliance back on.
- Place the frozen food into the freezer compartment again.

Never use cleaning agents containing abrasive substances such as sand, soda, acids or chemical solvents.
"Non-abrasive" cleaning agents are also unsuitable as they can cause matt areas to appear.

Make sure that water cannot get into the temperature selector or into the light.

Do not let water get into the drainage channel and drain hole when cleaning.

Do not use steam cleaning apparatus to clean the appliance. Steam could reach the electrical components and cause a short circuit.

The data plate located inside the appliance must not be removed. It contains information which is required in the event of a service call.

Before cleaning

- Switch the appliance off by turning the temperature selector to "0", switching off at the wall socket and removing the plug.
- Take any food out of the appliance and store it in a cool place.
- Defrost the freezer compartment.
- Take out any removable parts e.g. shelves for cleaning.

Cleaning the outer casing, the interior and accessories

- Clean the refrigerator section at least once a month and the freezer compartment each time it is defrosted. Use warm water will a little washing up liquid.
- Accessories and shelves should all be hand-washed. The butter dish is, however, dishwasher safe.
- Clean the condensate channel and drain hole frequently, so that condensate can drain away unhindered. Use a straw or similar to clear the drain if necessary.
- After cleaning, wipe the outer casing, the interior and accessories with a damp cloth and dry with a soft cloth. Leave the doors open to air the appliance for a short while.

E-Cloth

- A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

Ventilation gaps

- The ventilation gaps should be cleaned on a regular basis with a brush or vacuum cleaner. A build up of dust will increase the energy consumption of the appliance.

Door seal

Do not use any oils or grease on the door seal as these will cause the seal to deteriorate and become porous over time.

The door seal should be cleaned regularly with clean water and then wiped dry with a soft cloth.

Metal grille at the back of the appliance

The metal grille at the back of the appliance (heat exchanger) should be dusted at least once a year. A build-up of dust will increase the energy consumption of the appliance.

When cleaning the grille, make sure that the pipework and other components do not get broken or damaged in any way.

After cleaning

- Replace all shelves and accessories in the appliance.
- Insert the plug and switch on at the wall socket. Then switch the appliance on with the temperature selector.
- Place food back in the appliance and close the doors.

Repairs to electrical appliances should only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Some minor problems can be corrected without contacting the Service Department.

. . . the appliance does not get cool.

- Make sure that the temperature selector is not pointing to the "0" position.
- Check that the plug is correctly inserted in the socket and switched on.
- Check that the fuse is not defective and that the mains fuse has not blown. If it has, contact the Miele Service Department.

. . . the temperature in the refrigerator section is too low.

- Turn the temperature selector to a setting closer to "0".
- Check that the freezer compartment door has been closed properly.
- Has a large amount of fresh food been put in at the same time for freezing?
  This makes the compressor run for longer, causing the temperature in the refrigerator section to fall automatically. No more than 2 kg of fresh food should be frozen at one time.
- Has the winter setting been switched on?

. . . the appliance is switching in too frequently and for too long.

- Check whether the ventilation gaps have been covered over or become too dusty.
- Check whether, the metal grille (heat exchanger) at the back of the appliance has become too dusty.
- The refrigerator and freezer compartment doors have been opened too frequently, or a large amount of fresh food has been put in at the same time for freezing.
- Check that the doors have been closed properly.
- Check to see whether a thick layer of ice has built up in the freezer compartment. If it has, then the appliance will need defrosting.

. . . the frozen food is thawing because the freezer compartment is too warm.

- Is the room temperature lower than the ambient temperature for which the appliance is designed?

  Increase the room temperature or switch on the winter setting.

Operating in a room which is too cold will cause the cooling system to switch off for too long causing the freezer compartment to become too warm.

. . . food has frozen together.

- Use a blunt instrument, e.g. a spoon handle or plastic scraper, to prise it apart carefully.

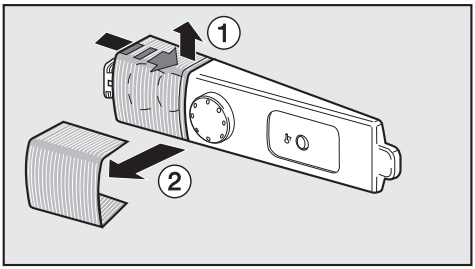
. . . there is a thick layer of ice in the freezer compartment.

- Check whether the freezer compartment door closes properly.
- Defrost and then clean the freezer compartment.

Too thick a layer of ice reduces efficiency and increases energy consumption.

. . . the interior light in the refrigerator section is not working.

- Has the contact switch become stuck?
- Make sure that the temperature selector is not pointing to the "0" position.
  If it is not pointing to the "0" position, the lamp is defective:
- Disconnect the appliance from the mains. Switch off at the wall and withdraw the plug from the socket, or disconnect the mains fuse or remove the screw-out fuse in countries where this is applicable.



- Reach into the back of the light cover, press upwards at the side ①, and then pull the cover off ②.
- Replace the lamp.

  Lamp specification:
  220 - 240 V, max. 15 W, E 14 fitting.
- Push the cover securely back into position.

. . . the floor of the refrigerator section is wet.

The drain hole is blocked.

- Clean the condensate channel and drain hole.

If you still cannot remedy the fault having followed these suggestions, please contact the Miele Service Department.

To prevent unnecessary loss of temperature it is advisable not to open the doors while waiting for the appliance to be serviced.

Noises

Normal noises	What causes them
Brrrrr...	Humming noise made by the motor (compressor). This noise can get louder for brief periods when the motor is switching on.
Blubb, blubb....	A gurgling noise can be heard when coolant is circulating through the pipes.
Click....	Clicking sounds are made when the thermostat switches the motor on and off.
Sssrrrrr....	On multi-zone and frost-free appliances you can sometimes just hear the movement of air circulating inside the appliance.

Remember that the noise of the compressor and the coolant circulating in the system is unavoidable.

Noises that you can easily rectify	What causes them, and what can you do about them?
Rattling, vibrating	**The appliance is uneven:** Realign the appliance using a spirit level, by raising or lowering the screw feet underneath the appliance.
	The appliance is touching another appliance or piece of furniture: Move it away.
	Drawers, baskets or shelves are unstable or sticking: Check all removable items and refit them correctly.
	Are any bottles or containers unstable or knocking against each other? Separate them.
	The transport cable clips are hanging loose at the back of the appliance: Remove the clips.

In the event of a fault which you cannot correct yourself, or if the appliance is under guarantee, please contact:

– Your Miele Dealer

or

– The Miele Service Department (see back cover for address).

When contacting your Dealer or the Service Department, please quote the model and serial number of your appliance. This information is given on the data plate.

Please note that telephone calls may be monitored and recorded for training purposes.

Electrical connection U.K.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety (BS 7651 in the UK).

The appliance is supplied with a mains cable and moulded plug ready for connection to an a.c. single phase 220-240 V 50 Hz supply.

The voltage and frequency are given on the data plate. Please ensure that these match the household mains supply. The fuse rating is quoted on the plug.

Connection should be made via a suitable switched socket which is easily accessible. For extra safety it is advisable to install a residual current device (RCD) with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100, Section 739).

Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

The appliance must not be connected to an inverter and must not be used with a plug adapter as these can cause damage to the appliance's electronic unit.

Non-rewireable plugs (BS 1363)

The fuse cover must be re-fitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words in the base of the plug (as applicable to the design of the plug fitted).

Replacement fuses should be ASTA approved to BS 1362 and have the correct rating. Replacement fuses and fuse covers may be purchased from your local electrical supplier.

WARNING
THIS APPLIANCE MUST BE EARTHED

Do not place any appliance which gives off heat, such as a toaster or microwave oven, on top of this appliance, as this would increase the appliance's energy consumption.

Location

This appliance should be installed in a dry, well ventilated room.
The room temperature should not go above or below the climate range for which the appliance is designed. The higher the ambient temperature of the room, the more energy the appliance requires to operate.

It should not be installed where it is exposed to direct sunlight or directly adjacent to a heat-producing appliance such as an oven or a radiator.

Climate range

The appliance is designed for use within certain climate ranges (ambient temperatures), and should not be used outside this range. The climate range of this appliance is stated on the data plate inside the appliance.

Climate range	Ambient room temperature
SN	+10 °C to +32 °C
N	+16 °C to +32 °C
ST	+18 °C to +38 °C
T	+18 °C to +43 °C
SN - ST	+10 °C to +38 °C
SN - T	+10 °C to +43 °C

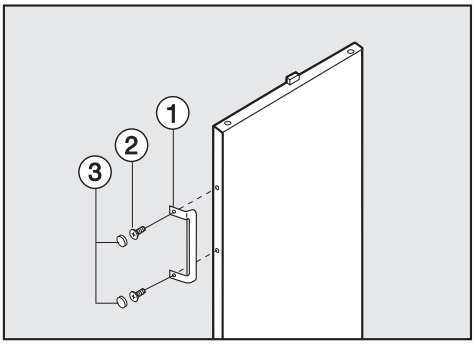
Operating in a room which is too cold will cause the cooling system to switch off for too long causing the internal temperature in the appliance to rise with the risk of frozen food defrosting.

Ventilation

Air at the back of the appliance gets warm. To ensure sufficient ventilation, the ventilation gaps must not be covered over. The air inlet and outlet must not be covered or blocked in any way. They should be dusted on a regular basis.

Fitting the handle

If the door hinging does not require changing, the handle should now be fitted to the door.

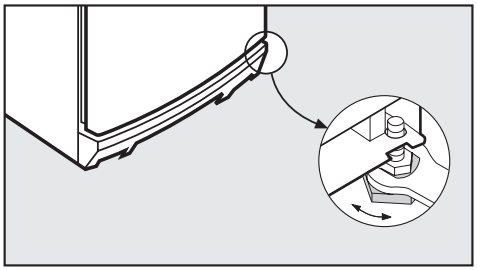


- Secure handle ① to the holes in the door using screws ②.
- Cover the screw heads with caps ③ supplied.

Installation

- Remove any cable clips from the back of the appliance.
- Check that all parts at the back of the appliance are unhindered. Remove any hindrance.
- Carefully push the appliance into position.

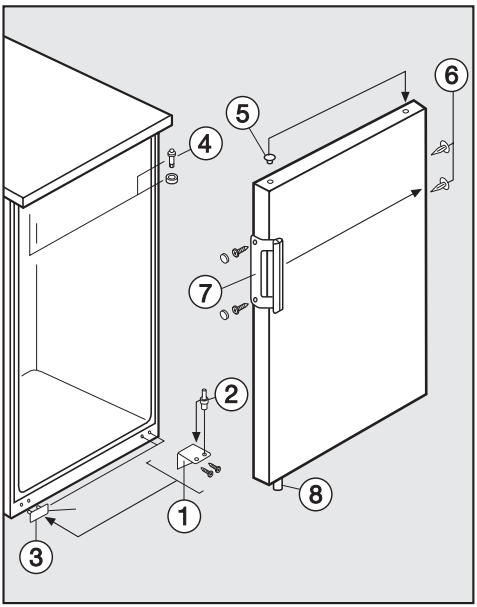
Aligning the appliance



- To align the appliance, adjust the feet using the spanner supplied.

The appliance is supplied right hand hinged. If left hand door hinging is required, follow the instructions below.

Appliance door



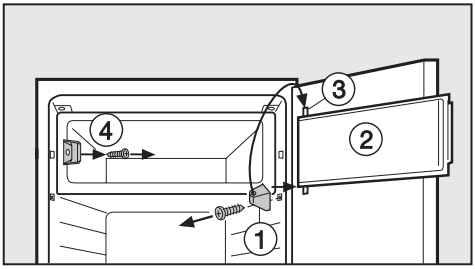
- With the appliance door closed, unscrew hinge bracket ① and then take the door down and off.
- Take hinge pin ② out of the hinge bracket, then refit it in the second hole of the hinge bracket.
- Remove cover ③ and use it to plug the holes on the other side.
- Unscrew upper hinge pin ④ and refit it on the other side.
- Take stopper ⑤ out of the door bearing bush and refit it on the other side.
- Remove stoppers ⑥, and unscrew handle ⑦. Refit the handle and stoppers on the other side of the door.
- Grip the door support ⑧ using your thumb and index finger and then press to the side to release it. You may need to use a bit of force.

This door support is not needed when the door hinging is on the left. Should you ever decide to change the hinging back to right hand side you will need to refit the door support.

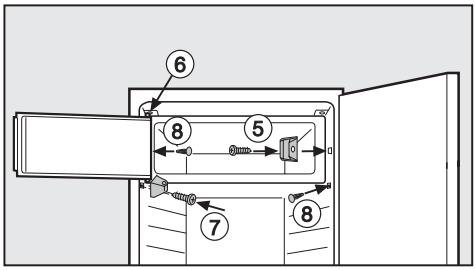
- Fit the appliance door onto upper hinge pin ④ and then close the appliance door.
- Fit lower hinge pin ② together with hinge bracket ① into the appropriate hole on the underside of the appliance door and then securely screw the hinge bracket to the housing.
- Align the appliance door using the long slots in the hinge bracket before tightening all screws.

Changing the door hinging

Freezer compartment door

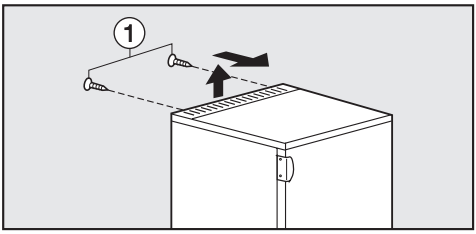


- Unscrew bearing block ① and take off the freezer compartment door ② together with the bearing block.
- Fit the bearing block onto the upper pin in the freezer compartment door ③, and turn the freezer compartment door around so that the bearing block is underneath.
- Unscrew door closing catch ④.



- Turn it around 180°, and refit it on the opposite side ⑤.
- Fit the freezer compartment door in position at the top ⑥, then tighten the bearing block securely ⑦.
- Plug the holes with stoppers ⑧.

The appliance can be pushed underneath a worktop run. If this is done, then the top lid to the appliance may need to be removed:



- Remove screws ① from the rear of the appliance.
- Lift the appliance lid up at the rear and then pull it towards the front of the appliance to remove it.

When placed under a worktop run it is essential that adequate ventilation is provided at the rear of the appliance. A ventilation gap of at least 140 cm^2 must be made in the worktop.

With a building under depth of 600 mm, any backmould must not exceed 10 mm in depth.

Make sure that the socket and on-off switch are easily accessible after the appliance has been pushed underneath the worktop.

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